Advanced Ideas of What Fall Neckwear Is Like

Never So Diverse, Individual and Picturesque Was Neck Garb as It Will Be the Coming Season. Organdie, Chiffon and Georgette Crape Are Favorite Fabrics, With Pique For Sports and Country --- Wear-Jabot and Scarf Ends Take on Extraordinary Voluminousness

RARBARARARARARARARARA



this season shows touches of The yoke is round and scalloped. Like the center back. Tennis rackets, too, using it as a pattern you can have the sport effect. Hand embroidery in wear that will help to transform a very elaborate of the majority of vestees, this one is are frequently embroidered on the hemstitching done for 5 or 10 cents a self or contrasting color is also feacolor. The color is introduced the majority of vestees, this one is are frequently embroidered on the hemstitching done for 5 or 10 cents a self or contrasting color is also feaeither in the form of embroidery or appliqued materials.

HE most attractive neckwear | rather high at back and low in front. | ters appear either on the front or in | but by securing a well fitting collar and | silk in high colors are used to heighten | have an array of novelties in neck- | featured in crape also, graceful folds made surplice fashion.

Decidedly new pieces just over from is their enormous size. They are either Hemstitching, which was at one time metamorphosis. Paris are made of net and show the use extremely broad and circular, broad

The notable feature of many collars purpose of uniting the collar and hat. reserved for mourning neckwear, is

sports collar. This is no doubt for the yard. A change of collars for a costume will bring about a satisfactory

Pique effects are essentially popular.

tured. Frilled collars on the Robespierre order are smart when worn with

sport outfits. This question of neckwear is one that

chosen as most representative of what ends, hemstitched and picoted. Small butmay very well be solved to suit her fall will bring. The one of pointed ends tons hold the folds in place and repreof solid embroidery to bring out the daintiest designs. One very unusual piece combines collar, yoke and vestee. The collar is of the collar is of the collar is of the new type—that is, if one desires good material—

The collar is and suits frequently have one's mono-invalid the folds in place and representation of the fol

one, to all intents and purposes.

Of a more tailored design is the white chiffon cut with a deep roll collar and a Of a more tailored design is the white ty neckwear these illustrated were plaited tie which falls in two irregular

WOMEN IN INDUSTRY

With the exception of certain skilled trades and occupations necessarily confined to men, the whole world of work intended to cover the face. is now for the first time in history open to women. Great Britain is unvery serious shortage of women's lain a large number of women's des, chiefly in textiles and clothing. The fact is that the high wages paid to munition workers is responsible for this desertion of the less well paid jobs. Domestic servants, laundresses

"They don't seem satisfied unless they are making something that explodes," narked an employer, who found it

difficult to get women workers.

This fresh industrial revolution has prought with it new problems, and the Women's Labor leagus is doing good service in initiating systematic inquiry and discussion upon them. One speak er at the opening conference in don hazarded the prediction that at least 2,009,000 men now in the army must be regarded as lost to industry, since they would be either incapacior would refuse to go back to their old occupations.

Nevertheless the labor world will be woman worker cannot be excluded pholesale, neither can she be exploited djusted there will be trouble.

ut-the future of the women who have been drafted into industry to take the place of men and the effect on men's wag w and the general standard of living, as well as upon futere chil-

EXPERT QUEENS.

CARMEN SYLVA was not the only queen capable of earning her own living if necessity drove her to such a ONE tablespoonful gelatin, one-quarcourse. The queen of Beigium has ter cupful American cheese cut in taken a medical degree at Leipzig and very small pieces, one-quarter cupful prior to her marriage assisted her fa- cold water, two cream cheeses, one ther, Duke Charles Theodore of Ba- cupful heavy cream, beaten until stiff. varia, in his practice as an oculist. She a, however, a skillful motor driver and eighth teaspoonful paprika. in the days before the war used to | Soak gelatin in cold water five min-

repairs to her cars. Maud of Norway, who paints admira-bly, trims hats in a style that would insure her a good salary from any high class milliner and is a bookbinder of Serve on lettuce leaves and garnish more than average skill.

About New Veils

WOMEN the world over may be charming of summer fads evident-proud of the fact that in answer ly has had some influence on the fash-1915. Women elsewhere have done the newest raiment, and over her dainty trig little hat will float a veil that very much reminds one of the veil on a widow's hat. For, frankly, it never was

One seen recently was of a beautiful shade of purple. And, by the way, doubtedly benefiting largely in many have you ever noticed that, like the ways by the influx of women into the check suits in the spring and fall, purabor world—that is to say, into that ple, too, makes a semiannual appearportion of it which up to the present ance? Some are of chiffon; others are time has been the special preserve of of the more transparent mesh, with a the male. Curiously enough there is a deep band of the chiffen all around the large veil's edge. Many colors are seen. Most of these long vells are handled cleverly by the modish girl, and it probably is just this very cleverness that has induced the milliners to pro-duce hats for early fall that show a vell attachment that in some cases already is arranged. One adorable little affair that just has arrived from Paris shows a long gray veil that is weighted down with a long silken tassel of the same color. This particular veil, however, is hung loosely, to be adjusted to suit the mood of the wearer.' Some reach even to the hem of the skirt.

Other veils are weighted with fur band, for the band of fur that holds the vell in place around milady's neck looks as if it had important work to wide, and milady will have to hold he chin up in quite a haughty manner if she does not intend to hide it entirely within the ample circumference.

Speaking of turbans, a variation of the confronted with the necessity of adjusting its whole basis and policy to the new conditions. It is clear that the The bandeau was raised an inch or two In other words, the very close fitting turban had on its uppermost for the benefit of unscrupulous em-ployers, but befors the matter can be back, departed from the circular way Meantime the Women's Labor league in the perkiest knot, allowing the ends has started a series of conferences in to extend in two ears that projected in an endeavor to settle the question that a most amazing fashion and at great the workingman is thinking hardest length from the crown. It is predicted that the use of fur with charmeuse satin is a combination for fall hats that is looked on with favor by several of the milliners of Paris.

It is almost safe to say, however, that veils are quite necessary to the well being of fall millinery.

CHEESE SALAD.

ter cupful American cheese cut in three-quarters teaspoonful salt, one-

make a point of doing all the minor utes and dissolve over hot water Work cream cheese until smooth, add Another versatile sovereign is Queen American cheese, whipped cream and with mayonnaise.

FALL FASHION NOTES

mand them. New black spats for wear sometimes does from the pump.

with patent leather pumps are stitched Somber tones for fall are one sure

PLACK spats are not as gay and the smart buttoned boot with light are are certain costumes which de-the vamp, as even the best fitting spat dainty as fawn or gray ones, but | cloth top which never slips away from

THE ROMANCE OF PEARLS

final wonders to human agency. Seen be captured, as it were, its value noted another, shows something of the attenas they are in nature they have none— and appraised. So the real pearl ex- tion to the most uninute detail it is the wonderfully skilled and dex-terous cutting, the painstaking and thing of instinct going with long years for the strings are fitted to the neck

WHAT woman is indifferent to it, the pearl comes straight from its ocean Naturally, where pearls have so de-romance of pearls? Impossible to bed, exquisite, natural, mysterious, re-cided a place of their own there are THE days have gone by when apples lengthy polishing which give them their of experience and endless handling of and sloping chest of the wearer so that place in the world of jewels. But the the gems to the perfection of technique.

What a Gorgeous Evening Gown Displays

THIS evening gown, posed by the ac- der hip are favored by Callot. The from the raised waist, falling in deep tress, Helen Raymond, has for skirt of the panne velvet is draped in points. in white up the seams and around the point—the all pleasing navy, tobacco fabric panne velvet in a vivid shade front and at the feet falls in uneven | The tulle scarf matches the velvet in

edge and are particularly smart. The and chocolate browns, with all shades of spat, at best, is only a makeshift, and purple and wistaria, snake gray and, tulle scarf and sable bands. Unmistable color, brick reds.

The train is formed of two color. It is edged with fur and hangs the and milk. If it is desired to make per. Beat until the candy is nearly full widths of the velvet. It is cut from the shoulders, falling in cascades a variety of fudges this same fudge can stiff, then turn on to a buttered tin and be subdivided, and one part mixed with mark into squares.

thing gives some clew to the secret. direct with the mystery of romance dog collar fashion, with one string aft-Other gems, beautiful and flashing and upon it there is a very wealth of knowlers can lace, if the term may pass for want of always be kept on hand. Small or im-Pare and core the apples and cut into small pieces. Pour boiling water over the cut apples, using only enough to keep the sauce from burning at first, as the apples soon make their own juice. Cook quickly, stirring from time to time. When smooth add sugar, the juice of a lemon and half its peel cut into thin shreds. Never make apple sauce in metal and never stir with a metal spoon. It darkens easily by contact with metal. An enameled ware saucepan and an enameled ware or wooden spoon will obviate that difficulty.

> THE LANGUAGE OF FLOWERS. JANUARY-Snowdrop (consolation).

> February-Primrose (early youth) March-Violets (modesty). April-Daisy (innocence) May-Hawthorne (hope). June-Wild rose (simplicity). July-Lily (modesty). September-Morning glory (content

October-Hops (joy). November-Chrysanthemum (cheer December-Holly (foresight).

Flowers have a language of their own, or, rather, man has given to each flower a meaning. Here they are: Apple b'ossom-Preference. Bridal rose-Happy love. Chrysanthemum-I love. Camelia-Excellence. Calla Lily-Modesty. Cornflower-Delicacy. Carnation-Fascination. Daisy-Innocence.
Daffodil-Unrequited love. Red rose—Bashful love. Forgetmenot-Remembrance. Geranium-Gentility. Goldenrod-Encouragement. Heartsease-Contentment. Heliotrope-Devotion. Honeysuckle-Happiness. Hyacinth-Constancy. Ivy-Fidelity.
Jasmine-Only for thee. Jonquil-Affection. Lady's slipper-Fickleness. White rosebud-Girlhood.

Lily of the valley - Unconscio weetness. Marigold-Contempt. Mignonette-Good qualities. Nasturtium-Splendor. Pansy-Thoughts of you. Poppy-Consolation. Snowdrop-Hope. Violet-Faithfulness

Remember the Apple SOLITARY LUNCHEONS

Women the world over may be charming of summer fads evident-siveness of romance be gone, yet certainly it is there today as it has been to the call of duty and patriotism something like 2,500,000 women and girls have entered the industries of Great Britain since the beginning of the most attractive and charming of summer fads evident-sing to man and gaining nothing from household effect that in answer in their mounting. A noticeable effect to the call of duty and patriotism in their mounting. A noticeable effect thing in just for lunch," says the household and as much a way that the summer of dawn on the mountains or the shimmer of dawn on the mountains or the shimmer of dawn on the fact that the pearl is a natural of their own there are not in titles, else would the eiture of their own there are not in titles, else would the eluring to man and gaining nothing from human skill—a rare thing of beauty in ing to man and gaining nothing from human skill—a rare thing of beauty in ing to man and gaining nothing from human skill—a rare thing of beauty owing nothing from human skill—a rare thing of beauty in ing to man and gaining nothing from human skill—a rare thing of beauty owing nothing from human skill—a rare thing of beauty owing nothing from human skill—a rare thing of beauty of their own there are not in their mounting.

If I son't worth while getting any—thing in their mounting of the mountains or their own there are not in their mounting. A noticeable effect in their mounting of the mountains or their own there are not in their mounting. The charming of the mounting of the mountains or their own there are not in their mounting. The charming of the mounting of the mountains or their own there are not in their mounting of the industries of their own there are not in their mounting. The charming of the mounting of the mounting of the mounting of the industries of their own the sum of the foundation in their mounting of the industries of the own the fact that the pear is a natural of the mounting of the mounting were an everyday adjunct of the "IT isn't worth while getting anytherefore, nearly as bad as no meal at all. It is a foolish habit, likely to lead

to headaches, weariness and frazzled nerves and quite unnecessary, even in these days of "high cost of living." for there is no need to buy anything fresh. The leftovers can be transformed with very little trouble into something savory and tempting.

Take that tablespeonful of cold ce-

real, for instance. It wouldn't be particularly inviting as a luncheon dish in its leftover state, but it could be kneaded with enough flour to make a pliable paste, shaped into two thin, brown or baked on a griddle. Served on a very hot plate, with a little butter be delicious.

Scallop, shells, are a boon to the

luncheon for one person. The tiniest scrap of cold fish—even a dessertspoonful can be mixed with a couple of tablespoonfuls of nicely seasoned white sauce and baked in a buttered shell. If the top is dotted with tiny bits of margarine or sprinkled with grated cheese so much the better.

Odds and ends of cold vegetables. such as potatoes, cauliflower, sprouts the same way, seasoned with a sprinkling of cheese and baked to a golden brown. Half a baked potato can be transformed into a tasty individual dish. It may not be very substantial, but, being hot and savory, it will probably make the person enjoying it eat plenty of bread and butter or be ready for a satisfying second course of bread

Cold peas, beans or potatoes make a splendid basis for a cupful of hot cream soup. Mash the vegetable, seaon to taste, add enough fresh milk to make the amount required and boil for a minute or so. A teaspoonful of cream will add nutriment.

A slice of cold lamb should be cut up very small and cooked for seven or eight minutes in half a cupful of white sauce (made rather thick), seasoned to taste, and served on hot toast.

Cold meat may served up very temptingly in jelly. Cut it into neat cubes, pour over enough gelatin to cover well and leave till set. Turn it out, cut into squares and mix with a couple of young lettuce leaves, finely shredded, or any other salad, and sprinkle with some mayonnaise sauce or cream salad To make the jelly, dissolve about half a sheet of gelatin in a gill of nicely seasoned stock or water. In a thousand ways the odds and ends can be so resuscitated that they will stimulate the appetite and make the lonely "snack" a pleasant meal.

RECIPES EVERY CHILD SHOULD KNOW

squares of chocolate until a little dropstirred rapidly with a spoon. Add one tablespoonful of butter and a table-

NIVERSITY FUDGE.—Boil togeth- | nuts or nuts and raisins, another with er in a pan three cupfuls of sugar, orange or lemon rind minced fine and one cupful of milk and two or three a third with grated chocolate. A little strong coffee changes its flavor, or the ped on a cold saucer will harden when fudge may be poured over marshmallows cut in pieces.

White Fudge.—Boil two cupfuls of

spoonful of vanilla and beat until al- sugar with one of milk until the sirup most cold. Have ready buttered pans, forms a soft ball when dropped into pour the mixture into them, and as it cold water. Add one teaspoonful of cools mark off into squares. Rich butter, one cupful of nut meats, dates, cream may be substituted for the but- figs and raisins run through the chop-